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*Maria A. Rand*  
DINING-ROOM HINTS.

---

HOW TO SET THE TABLE.

WHAT TO HAVE READY ON  
THE SIDE-TABLE.

THE ORDER OF SERVING.

LY

A "KING'S DAUGHTER."

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## DEDICATION.

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To the memory of my mother, to whom I owe my earliest aspirations towards  
house-keeping and home-making.

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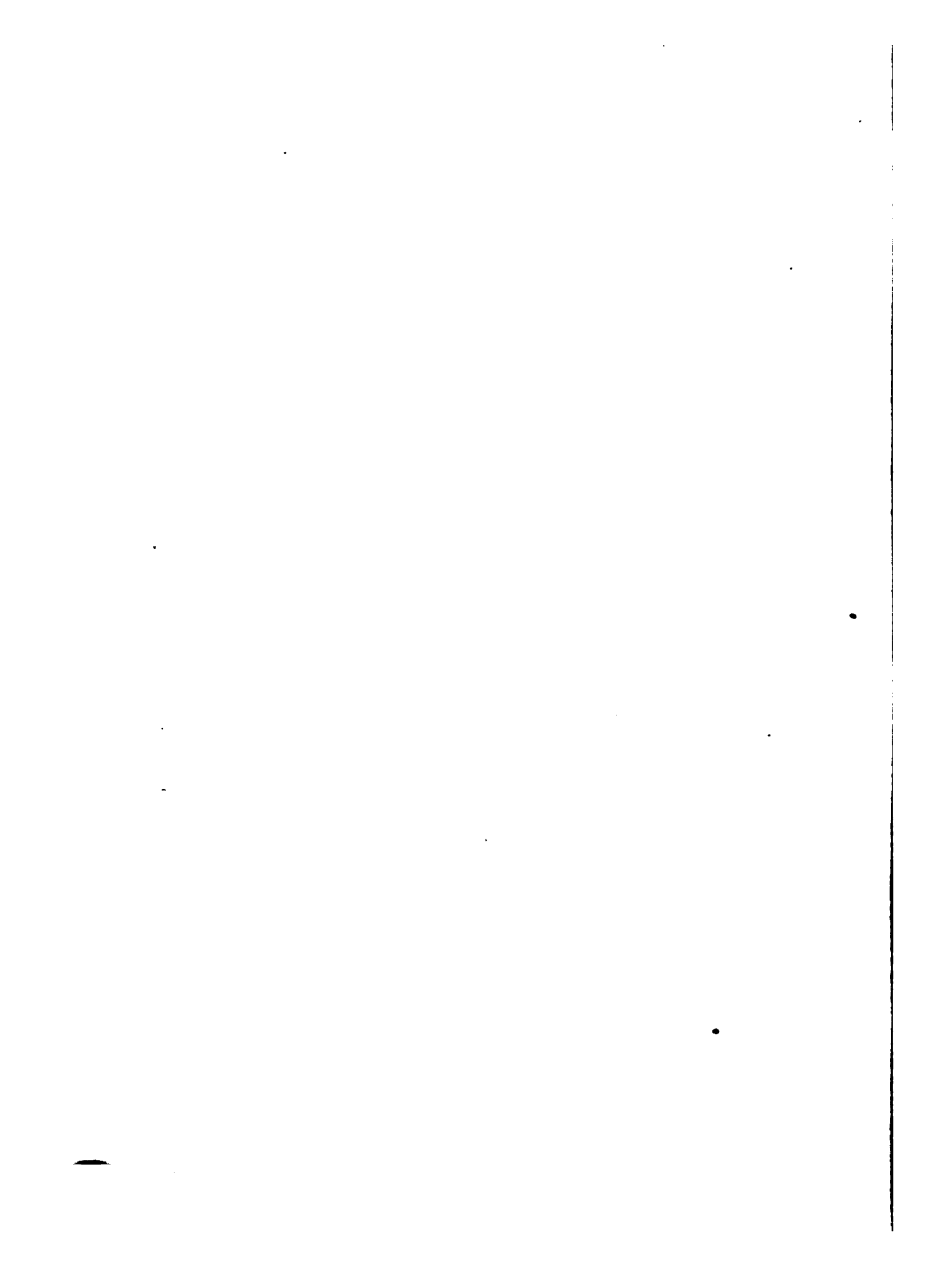
## PREFACE.

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SOLOMON says of a *virtuous woman*, "She openeth her mouth with wisdom, and in her tongue is the law of kindness; she looketh well to the ways of her household, and eateth not the bread of idleness." To open the mouth with wisdom one must know a thing well herself, and then only can she direct others. When engaging a woman to help in the household, know well yourself what you expect of her and state clearly—are you willing to do such and such work for so much? It is a business agreement—the one who accepts the situation is bound to perform the work, and the one who engages her is bound to pay. The method of performing the work varies in different families, so, until the routine is understood, the housekeeper, with "the law of kindness," should be willing to direct and show the way she wishes the work done. If the one employed proves herself *mistress of the situation* (not servant, or serving her work, but mastering it for the housekeeper, therefor), a helper, the machinery of the house will run smoothly, and there will also be time for rest and recreation. If the one employed cannot accomplish that which is expected (observing still "the law of kindness") she should be dismissed, or resign the situation and look for another where there is not so much expected, and where, doing faithfully as far as she does know, she will fit herself gradually for a more advanced position; and housekeepers should do all in their power to develop the latent talent of their working sisters, and to encourage them to right thinking and so to right acting.

Trusting this little book will be a help to the inexperienced housekeeper and waitress, I send it forth "In His Name."

A "KING'S DAUGHTER."





## EXPLANATORY NOTES.

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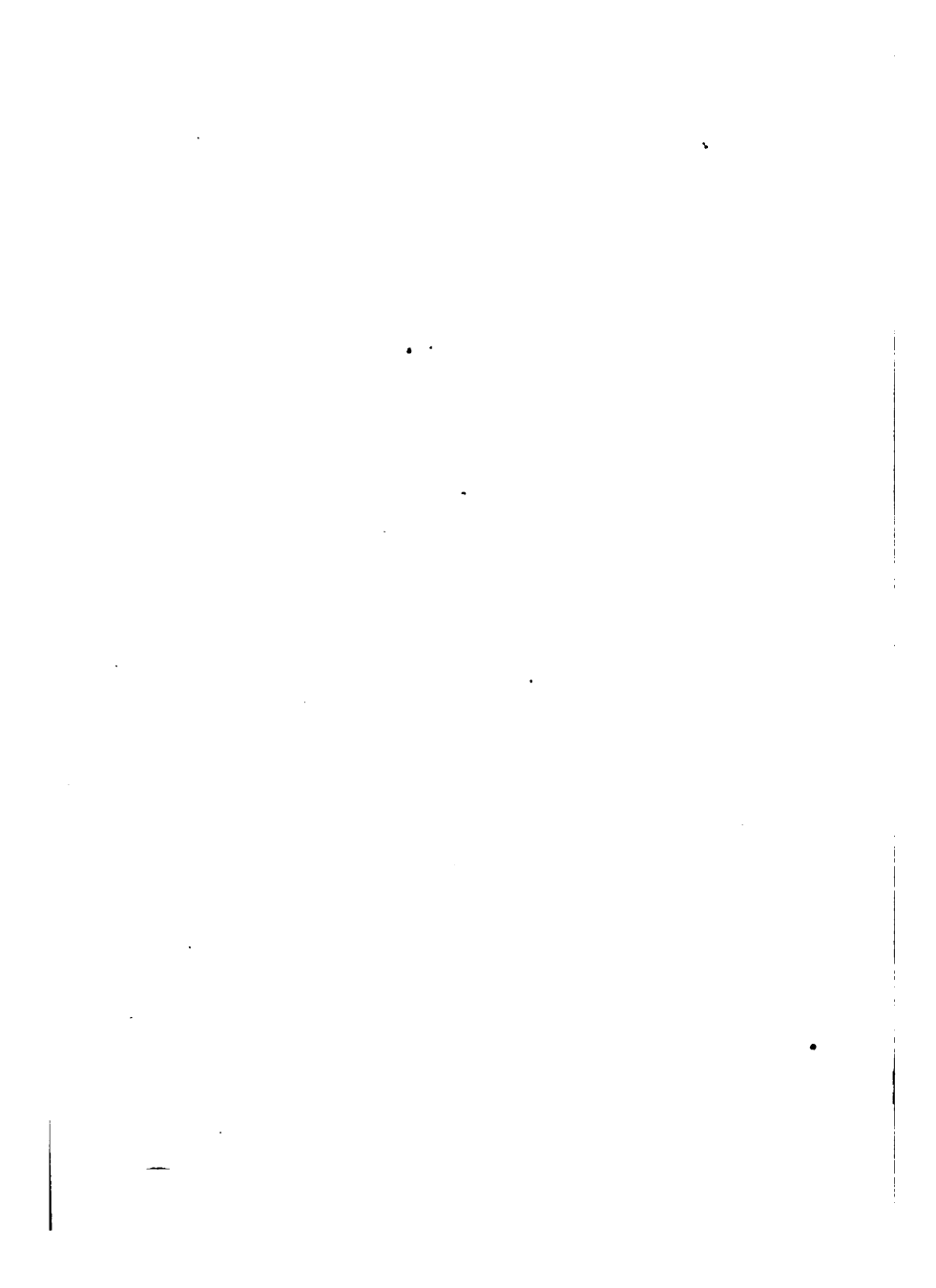
The following pages are designed not only to help the housekeeper, but, also, as a reference and guide which the waitress may keep before her while serving each meal. At the left of the pages are arranged the order in which each thing should follow the other, and at the right of the pages are the details as to the use of them. Directions for each meal are divided under three heads :

How to set the table.

What to have ready on the side-table.

The order of serving.

If these directions are quickly and carefully followed, the waitress will have no difficulty, and she will not have to be prompted.



## BREAKFAST.

### HOW TO SET THE TABLE FOR BREAKFAST.

COTTON-FLANNEL  
TABLE COVER

Under linen cover.

TABLE CLOTH

On straight and smoothly.

NAPKINS

At the right, close by the plates.

FRUIT PLATES

At each person's place.

DOYLIES

On fruit plates, straight and smooth.

FINGER BOWLS

On doylies, and filled not more than half full of water.

FRUIT KNIVES

Right side of finger bowls, on the fruit plates.

FRUIT

In the middle of the table, or if there is a plant, or if there are flowers in the middle, have the fruit on side table and pass it from there.

PICKLES

BREAD—cut thin

BUTTER DISH

BUTTER KNIFE

SYRUP CUP (if syrup will  
be needed)

} Arrange tastefully on table.

INDIVIDUAL BUTTER  
PLATES

At right side just over the plates.

INDIVIDUAL SALT  
CELLARS

At right side just over the plates.

PEPPER BOTTLES

At corners and at each side of the table.

|                                                                                |                                                                                                                                                                                |
|--------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| GOBLETS, or TUMBLERS                                                           | At right side of each plate.                                                                                                                                                   |
| FORKS                                                                          | As many as there will be courses requiring a fork, place at left side of fruit plate, on the table.                                                                            |
| KNIVES                                                                         | As many as there will be courses requiring a knife, place at right side of fruit plate, on the table.                                                                          |
| TRAY FOR COFFEE SERVICE                                                        | If a tray is used for the coffee service, always have a clean doylie on it, place in front of the Lady-of-the-house, leaving just room enough for her plate, butter plate, &c. |
| SUGAR BOWL and TONGS<br>CREAM PITCHER<br>SLOP BOWL<br>SPOONS, CUPS and SAUCERS | On the tray.                                                                                                                                                                   |

---

## BREAKFAST.

### WHAT TO HAVE READY ON THE SIDE-TABLE.

|                         |                                       |
|-------------------------|---------------------------------------|
| DESSERT PLATES          | For oatmeal, hominy, etc.             |
| SAUCE PLATES or SAUCERS | Place on dessert plates.              |
| DESSERT SPOONS          | Place on dessert plates at the right. |
| ICE PITCHER             | Filled with iced water.               |

|                                                                |                                                                                                                                                                                                                                   |
|----------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| TRAY                                                           | With which to serve, have a clean doylie on it.                                                                                                                                                                                   |
| TABLE-SPOONS                                                   | Enough for each thing to be served requiring a table spoon and a few extra ones. In case one should fall never use it, until it has been wiped off; it is better if possible to use another, the same with knives and forks, etc. |
| EGG GLASSES, standing in sauce plates with egg spoons at right | Give to each person before passing the eggs.                                                                                                                                                                                      |
| CARVING KNIFE                                                  | Steel knives should be used for meat, silver for fruit, salad, griddle cakes, etc.                                                                                                                                                |
| CARVING FORK                                                   |                                                                                                                                                                                                                                   |
| STEEL (for knife)                                              |                                                                                                                                                                                                                                   |
|                                                                | Have the plates warmed for the hot courses, cold for lettuce, etc.                                                                                                                                                                |
| FORKS                                                          | Extra ones in case they be needed.                                                                                                                                                                                                |
| DESSERT-SIZE PLATES                                            | For salad, griddle cakes, etc.                                                                                                                                                                                                    |
| SALAD                                                          |                                                                                                                                                                                                                                   |
| SALAD FORK and SPOON                                           |                                                                                                                                                                                                                                   |
| VINEGAR                                                        | } Have always ready in case they should be required.                                                                                                                                                                              |
| OIL                                                            |                                                                                                                                                                                                                                   |
| MUSTARD                                                        |                                                                                                                                                                                                                                   |
| HORSE-RADISH                                                   |                                                                                                                                                                                                                                   |
| CATSUP                                                         |                                                                                                                                                                                                                                   |
| WORCESTERSHIRE Sauce                                           |                                                                                                                                                                                                                                   |
| EXTRA BUTTER in dish                                           |                                                                                                                                                                                                                                   |

|                  |                           |
|------------------|---------------------------|
| POWDERED SUGAR   | For oatmeal, hominy, etc. |
| SUGAR SIFTER     |                           |
| CREAM PITCHER    |                           |
| BREAKFAST PLATES | Warmed.                   |

---

## BREAKFAST.

### ORDER OF SERVING BREAKFAST.

|                                                         |                                                                                             |
|---------------------------------------------------------|---------------------------------------------------------------------------------------------|
|                                                         | Before the family assemble place on each individual butter plate a butter ball.             |
| FILL GOBLETS or TUMBLERS                                | With iced water and a piece of ice ; when all are ready pass the fruit.                     |
| FRUIT                                                   | While this is being eaten bring to the side table the oatmeal etc., and hot buttered toast. |
| GIVE EACH PERSON A PLATE ARRANGED WITH SAUCER AND SPOON | After removing fruit plates, finger bowls, etc., to pantry,                                 |

PASS THE OATMEAL      Be sure and not forget the large spoon, for the dish.

PASS SUGAR AND CREAM      On serving tray at the same time.

PASS THE TOAST      While these are being eaten bring to the tray, in front of the Lady-of-the-house,

COFFEE (and Tea or Chocolate)

HOT MILK

PASS EACH CUP      As the Lady prepares it.

Bring to the side table (from which they should be passed) the meat, vegetables, biscuits, muffins, eggs, etc. (If they are afterwards placed on the table as some prefer, care should be exercised to keep them in place and straight.)

REMOVE OATMEAL PLATES

If there is carving to be done, place in front of the Gentleman-of-the-house,

THE MEAT PLATTER

CARVING KNIFE

CARVING FORK

STEEL

**BRING BREAKFAST  
PLATES**

One at a time, on tray, to the gentleman for the meat, and then pass to each person and then pass from the side-table, (not forgetting to place with each the proper fork or spoon, etc., with which to serve,)

**THE VEGETABLES,  
EGGS,  
BISCUITS, MUFFINS, Etc.****CRETTES, CUCUMBERS, or  
LETTUCE**

Are served at breakfast at the same time with the meat on dessert-size plate with extra fork and silver knife.

**GRIDDLE-CAKES, WAF-  
FLES, Etc.**

Are generally served as a separate course, give each person a fork and silver knife unless already arranged on the table. Have the plates warm.

After passing the griddle cakes, give to each one, as quickly as possible,

**SYRUP, HONEY and POW-  
DERED SUGAR.**

Pass them (all on tray at the same time), and see that each one has butter, iced water, &c.

Always pass each thing at the left side of each person, serving the ladies first.



LUNCH.

## HOW TO SET THE TABLE FOR LUNCH.

|                             |                                                                                                                                                                                      |
|-----------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| COTTON-FLANNEL<br>COVER     | Under linen table-cloth (or, with polished table top, a fancy linen or silk square is some times used in the centre, and doylies to match, under each plate instead of table-cloth). |
| TABLE-CLOTH                 |                                                                                                                                                                                      |
| NAPKINS                     | At right.                                                                                                                                                                            |
| FRUIT DISH                  | Or plant in centre of the table.                                                                                                                                                     |
| INDIVIDUAL BUTTER<br>PLATES | At right on table just above the plates.                                                                                                                                             |
| INDIVIDUAL SALT<br>CELLARS  | Left side of butter plates.                                                                                                                                                          |
| GOBLETS or TUMBLERS         | Right side of plate and filled with iced water and ice.                                                                                                                              |
| FORKS                       | Left side.                                                                                                                                                                           |
| KNIVES                      | Right side, and as many of each as there are to be courses, requiring them.                                                                                                          |
| RED and BLACK PEPPER        | At corners and at each side of the table.                                                                                                                                            |

HOT-WATER KETTLE

Filled with boiling water and lamp  
filled with alcohol and lighted.

TRAY FOR TEA SERVICE

TEA-POT

TEA-CADDY

COLD MILK

SUGAR and TONGS

SLOP BOWL

TEA SPOONS

TEA CUPS and SAUCERS

In front of the Lady-of-the-house.

PICKLES

JELLY

BUTTER DISH AND EXTRA  
BUTTER BALLS AND BUTTER  
KNIFE

CAKE

PRESERVES and SPOON

BREAD (cut thin)

OLIVES

SALT NUTS

CRACKERS

CHEESE

Have arranged tastefully about the  
table.

LUNCH.

WHAT TO HAVE READY ON THE SIDE-TABLE.

|                           |                                                 |
|---------------------------|-------------------------------------------------|
| PLATES                    | For extra courses.                              |
| KNIVES                    |                                                 |
| FORKS                     | Both steel and silver.                          |
| DESSERT PLATES            |                                                 |
| SAUCE PLATES              | On dessert plates.                              |
| SPOONS                    | On dessert plates, for pudding, preserves, etc. |
| TABLE-SPOONS              | To serve anything requiring one.                |
| ICE PITCHER               | Filled with iced water.                         |
| TRAY                      | With clean doylie, on which to pass things.     |
| VINEGAR                   | } Ready if required.                            |
| OIL                       |                                                 |
| MUSTARD                   |                                                 |
| HORSE-RADISH              |                                                 |
| CATSUP                    |                                                 |
| WORCESTERSHIRE SAUCE, &c. |                                                 |

## LUNCH.

### HOW TO SERVE LUNCH.

|                                   |                                                                                                                                                                                                                                       |
|-----------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| WARM BREAKFAST-SIZE<br>PLATES     | Place in front of each person.<br>Pass to each one.                                                                                                                                                                                   |
| MEAT, etc., etc.                  | If extra courses, remove soiled plates, knives and forks give clean ones and serve the same as at breakfast.                                                                                                                          |
| TO CLEAR THE TABLE<br>FOR DESSERT | Take away butter plates, pepper, salt, bread, jelly, pickles etc., leaving crackers, cheese, cake, preserves, on the table (olives and salt nuts may also remain).<br>Give to each one a dessert size plate and silver knife for the, |
| CRACKERS and CHEESE.              |                                                                                                                                                                                                                                       |
| PRESERVES and CAKE                | Give to each one a plate arranged with saucer and spoon.                                                                                                                                                                              |
| FINGER-BOWLS                      | Arranged with fruit plate, doylie and knife, as for fruit at breakfast.                                                                                                                                                               |
| FRUIT                             | Always pass each thing at the left of each person, serving the ladies first.                                                                                                                                                          |

---

## LUNCH PARTY.

Serve the same as for a dinner party only in the middle of the day. Some courses may be omitted, and the soup or bouillon is generally served in cups instead of in soup plates.

(SEE DINNER PARTY).

DINNER PARTY.

HOW TO SET THE TABLE FOR A DINNER PARTY.

COTTON-FLANNEL  
COVER

Under linen table cloth.

LINEN TABLE-CLOTH

Straight and smooth

CENTRE PIECE OF FAN-  
CY LINEN OR SILK, etc.

In middle of the table, and perfectly  
straight.

BON-BONS

CANDIED FRUIT

MOTTOES

WAFERS tied with Ribbons

CANDIED GINGER

CANDIED STRAWBER-  
RIES

CANDIED ROSE-LEAVES

CANDIED VIOLETS

FIGS

PRUNES

NUTS

RAISINS

JELLY

FANCY CAKE

SALT NUTS

CELERY

OLIVES

Arrange tastefully about the table.

FRUIT

On the table, or served from the side table.

FLOWERS

In the centre of the tables, or in vases on different parts of the table, or both.

FLOWERS, CORSAGE-  
BOUQUETS

For each Lady tied with ribbon the color you wish to have predominate

FLOWERS, BUTTON-HOLE  
BOUQUETS

For the gentlemen.

FAIRY LAMPS and FERNS

Also make a pretty table decoration.

CANDELABRAS

Each side of the centre piece, or on two corners, diagonally opposite each other, the candles and shades may match the color of the ribbon used.

DINNER-SIZE PLATES

At each place to be removed after the oysters and soup have been served.

KNIVES

At right of each plate and as many as there are to be courses requiring a knife.

|                                                                                                                                       |                                                                                                                                                                  |
|---------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| FORKS                                                                                                                                 | At left of each plate, and as many as there are to be courses requiring a fork. The oyster forks on the left, farthest from plate, as they are to be used first. |
| SOUP SPOONS                                                                                                                           | At the right of each plate, outside of the knives.                                                                                                               |
| NAPKINS                                                                                                                               | Laid on the knives.<br>Place on the napkins,                                                                                                                     |
| PIECES OF BREAD about one inch and-a-half thick, also, Finger Rolls tied with ribbons, and Dinner Cards with the names of the guests. |                                                                                                                                                                  |
| GOBLETS or TUMBLERS                                                                                                                   | At right of plates.                                                                                                                                              |
| WINE GLASSES                                                                                                                          | As many kinds as there are to be kinds of wine; arrange in order at right of plate.                                                                              |
| INDIVIDUAL BUTTER-PLATES                                                                                                              | Place over dinner plates a little to the right, (some do not serve butter at dinner, but it is generally preferred).                                             |
| INDIVIDUAL BUTTER-KNIVES                                                                                                              | If these are used, place the end of blade on the edge of butter plate.                                                                                           |
| INDIVIDUAL SALT-CELLARS                                                                                                               | Side of the butter plates a little to the left.                                                                                                                  |
| PEPPER BOTTLES                                                                                                                        | Red and black pepper at the corners and at each side of table.                                                                                                   |
| DECANTERS OF SHERRY WINE and CLARET                                                                                                   |                                                                                                                                                                  |

DINNER PARTY.

## WHAT TO HAVE READY ON THE SIDE-TABLE.

|                                         |                                                                                                                                                                |
|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|
| TRAY                                    | With which to serve.                                                                                                                                           |
| PLATES                                  | For the different courses.                                                                                                                                     |
| KNIVES and FORKS                        | Extra ones in case they should be required.                                                                                                                    |
| TABLE-SPOONS                            | With which to serve vegetables, &c.                                                                                                                            |
| FISH KNIFE<br>FISH FORK                 | With which to serve fish.                                                                                                                                      |
| SPOONS, etc.                            | For entrées.                                                                                                                                                   |
| CARVING KNIFE<br>CARVING FORK<br>STEEL  | If the carving is to be done on the table.<br>It is generally done in the pantry,<br>and the platter passed, or a portion<br>served on each plate from pantry. |
| SPOONS                                  | For sorbet, which should be passed<br>to each person on a saucer, with<br>lace paper, and spoon at right side.                                                 |
| CRUMB SCRAPER and<br>SOUP PLATE or TRAY | With which to take off the crumbs.                                                                                                                             |



|                             |                                                                                                           |
|-----------------------------|-----------------------------------------------------------------------------------------------------------|
| ICE-PITCHER                 | Filled with iced water.                                                                                   |
| BOWL and LADLE              | For cracked ice to replenish glasses.                                                                     |
| VINEGAR                     |                                                                                                           |
| OIL                         |                                                                                                           |
| MUSTARD                     |                                                                                                           |
| HORSE-RADISH                |                                                                                                           |
| CATSUP                      |                                                                                                           |
| WORCESTERSHIRE<br>SAUCE     | In case they should be required.                                                                          |
| CRACKERS                    | On a plate with doylie, or they may<br>be served from a cracker jar.                                      |
| EXTRA BREAD                 |                                                                                                           |
| CHEESE                      | In cheese dish with knife or cheese<br>scoop, have a doylie on the dish.                                  |
| PLATES and SILVER<br>KNIVES | Place at each place before serving<br>crackers and cheese.                                                |
| PLATES and FORKS            | If pie is to be served.                                                                                   |
| PUDDING DISH                |                                                                                                           |
| PUDDING PLATES              |                                                                                                           |
| DESSERT SPOONS              | If pudding is to be served.                                                                               |
| ICE-CREAM PLATTER           |                                                                                                           |
| ICE-CREAM PLATES            |                                                                                                           |
| DESSERT PLATES              | If ice cream is to be served ; place ice<br>cream plates on dessert plate with<br>the spoon at the right. |

Pie, pudding and ice cream may be served by the Lady, when one plate at a time should be brought to her; or they may be served from the pantry.

## FINGER BOWLS

## FRUIT PLATES

## DOYLIES

Place the doylies on the fruit plates straight, fill the finger-bowls not more than half full of water.

## FRUIT KNIVES

At right of finger-bowls.

## NUT-PICKS

At left of finger-bowls.

AFTER-DINNER COFFEE  
CUPS and SAUCERS

## SMALL COFFEE SPOONS

## TRAY

## SUGAR BOWL and TONGS

## CREAM PITCHER

## CREAM LADLE

Place coffee spoons on the saucers at the right of the cups, and turn the handles of the cups also to the right; pass them on a tray, and at the same time the sugar and cream.

## CIGARS

On a fancy plate or in the box.

## CIGAR-LAMP

Place on table (lighted), or pass with the cigars.

DINNER PARTY.

Before announcing dinner see that all the necessary dishes, plates, etc., are in readiness, the goblets filled with iced water and ice, a butter-ball on each individual butter plate, the bread, rolls, cards, flowers, etc., at each place, the oysters or clams ready on the plates, a piece of lemon on each plate (some prefer to have the oysters already on the table; if so place the oyster-plates on the plates already on the table).

See that the olives, nuts, candies, etc., etc., are in their places, and the spoon, etc., with which each is to be served. Have the candles, lamps and gas lighted, and the chairs straight and in front of each place.

(Pass everything at the left of each person, serving the ladies first.)

When all is ready, go quietly to the Lady-of-the-house and say, "Dinner is served, Mrs. ——."

When all are seated, serve as follows:

## DINNER PARTY.

### HOW TO SERVE A DINNER-PARTY.

**RAW OYSTERS, or CLAMS** Serve with these (placing them at the same time on the tray,) crackers and red and black pepper.

**SHERRY WINE** Serve while the oysters are being eaten.

Remove the oyster plates and forks, and leave the plates that are under them.

**SOUP** Place in front of the Lady of-the-house, and pass each plate to her, or serve from the pantry.

Have the plates ready.

**SHERRY WINE** While the soup is being taken, and see that all have bread, butter and water. Bring to the side-table the fish plates.

Remove the soup plates and the plates under them.

**FISH**

**FISH SAUCE**

Serve sauce to each one as soon as the fish is given.

CUCUMBERS

May be served on same plate with the fish, or a small plate (sauce plate) may be given to each one for them, before the fish is served; place them in this case at the left of plates.

WHITE WINE

While the fish is being eaten.

See that all have bread, butter, water, and place radishes, olives, salt-nuts and celery on tray. and pass them together; return to the same places from which they were taken, so that the table will remain in order.

Remove the fish plates

ENTRÉES

Any number of courses of these (such as croquettes, sweet breads, terrapin, patties, lobster, etc ) may be served, Place a plate before each person and pass the dish, or they may be served from the pantry on each plate.

BURGUNDY, or CLARET  
WINE

And any other wines may be served with the entrées.

Again see that they all have bread, butter and water, and again place the celery, radishes, salt nuts and olives on the tray and pass all together; return them to proper places.

## SORBET (ice)

Having removed the entrées plates, bring to each person an ice arranged on dessert plate or saucer with lace paper and spoon. The ice is often served in glasses made for the purpose, or in nougat cups.

See that all have bread, butter and water, and having removed the sorbet, bring to the side-table the vegetables to be served with the roast (beef, venison, lamb, turkey or filet,) and warm plates. Three vegetables are sufficient, and kinds should be selected that will go well with the meat.

## ROAST

Place the platter in front of the Gentleman-of-the house if he is to carve, and take one plate at a time to him. The roast may be served, a portion on each plate, from the pantry.

## VEGETABLES

Take a dish in each hand, offering first one and then the other to each person; the third vegetable may be passed with the gravy.

## GRAVY

Again see that all have bread, butter, water, salt, nuts, olives, radishes, celery, etc.

## CHAMPAGNE

Is sometimes served in a cut glass pitcher, but generally right from the bottle. Place a doylie around the neck of the bottle to catch the drops, and pour slowly into the glasses.

## GAME

Remove the meat plates.

## JELLY

## LETTUCE

Bring plates with game already on them to each person, then serve the jelly (on same plates). Extra forks and dessert size plates should be given each one with the lettuce; place at the left of the game plates.

## CHAMPAGNE

Fill the glasses.

Remove the game and lettuce plates.

## SALAD

Give each person a plate and pass the salad (chicken, lobster, vegetable, salmon, etc.)

See that all have bread, butter, water, olives, salt, nuts, radishes and celery.

## CLEAR THE TABLE

Take off the salt, pepper bottles, individual butter plates, the celery and radishes (the salt nuts, olives, wine and wine glasses and goblets may remain.)

SCRAPE OFF THE  
CRUMBS

With crumb scraper or crumb brush,  
into a tray or soup plate.

CRACKERS and CHEESE

Give a plate and silver knife to each  
person, and pass the crackers and  
cheese. (Hot buttered crackers,  
toasted, are nice with cheese.)

PIE

Dessert plates and forks to be used  
only.

PUDDING

Saucers on dessert plates and spoon at  
the right.

Whether pudding or pie, place in  
front of the Lady-of-the-house, and  
bring one plate at a time to her,  
until all are served. They may also  
be served from the pantry.

ICE-CREAM

Give to each one with his ice cream.

CAKE

Place the ice cream plates on dessert  
plates, with the spoon at the right,  
The ice cream may be served by the  
Lady-of-the-house or from the  
pantry.

STRAWBERRIES or PRE-  
SERVES

Are sometimes served on same plate  
with the ice cream.



**FRUIT****NUTS****WAFERS****CANDIES****MOTTOES**

Having removed the ice cream plates bring to each person a fruit plate with doylie and finger-bowl (the finger-bowls not more than half full of water and sometimes with a flower or geranium leaf floating in each of them); have a fruit knife on the right side of fruit plates and a nut pick on the left. Pass the fruit first and then the candies, nuts, etc., two or three on the tray at once.

**COFFEE**

Pass in small after dinner coffee cups and at the same time the sugar and cream to each person (whipped cream is nice). Sometimes the coffee is served to the Ladies in the parlor, the gentlemen remaining at the table, take their's with their cigars.

**CIGARS  
LIGHTED CIGAR LAMP**

Bring to the table while the gentlemen stand and the ladies pass from the dining-room, they will then resume their seats and enjoy their coffee and cigars.

COGNAC or CORDIALS      May be served to both ladies and gentlemen.

The waitress should not leave the dining-room until all rise from the table, unless directed otherwise. She should be quick to see the wants of every-body, so that nothing will have to be asked for.



### TO SERVE DINNER ORDINARILY.

To serve dinner ordinarily, serve the same as for a dinner party, with as few courses and as few things to ornament the table as one chooses. It is well, always, to insist upon having the dinner well served, then it will be a pleasure to entertain one's friends at dinner; and the hostess will feel no anxiety, when only a few courses are added and finer table appointments used converting the every day family dinner into a social occasion.

THE WAITRESS SHOULD  
BE PROVIDED WITH  
BLACK DRESS,

Plainly made with sleeves arranged so they can be unbuttoned to the elbow to turn up while washing dishes or preparing anything before the meal that might soil them. The black dress always should be worn at dinner, but a fresh calico may be substituted at lunch and breakfast, (not at lunch party).

- COLLARS** Fasten to dress sleeves with a small  
**CUFFS** black safety pin.
- QUIET SHOES or SLIPPERS** Always fresh and clean and strings  
**APRONS AND CAPS** nicely arranged.
- LARGE GINGHAM APRON** To protect white one while working.
- NO JEWELRY NOR  
RIBBONS,** Though a simple breast-pin may be worn. Any right minded girl will see that this costume goes with the position of first-class waitress (as does the livery with the position of coachman and footman and evening dress or livery with the position of butler). Where first-class service is expected, you will find attention given to these details, and it is rather a mark of non capacity to be without them, than lowering, as some girls seem to think, to wear them. While they are with their friends, they can dress as they like, but when at work they should dress in accordance with the position and be proud to do so, and thus help their ignorant sisters who have false notions.
- GLASS AND DISH  
TOWELS,** At least half a dozen of each, so half can be in use and the other half clean and ready for use

|                      |                                                                                                                                                                                                                                                   |
|----------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| TWO DISH-RAGS        | The sink should be kept clean, and perfectly free from grease, so as not to breed bugs.                                                                                                                                                           |
| A CLOTH FOR THE SINK |                                                                                                                                                                                                                                                   |
| ROLLER TOWELS        | For the hands.                                                                                                                                                                                                                                    |
| DISH-PAN             | For rinsing dishes.                                                                                                                                                                                                                               |
| TRAY                 | For draining glasses, etc.                                                                                                                                                                                                                        |
| SOAP                 | For cleaning steel knives, the sink, etc.                                                                                                                                                                                                         |
| SAPOLIO              |                                                                                                                                                                                                                                                   |
| SILICON              | For cleaning the silver. Wet some of the silicon with a little cold water in a soap dish, rub it on the silver and as soon as each piece is clean wash it well in very hot water; dry with the soft cloth and polish well with the chamois skins. |
| SOFT CLOTHS          |                                                                                                                                                                                                                                                   |
| CHAMOIS SKINS        |                                                                                                                                                                                                                                                   |
| BRUSHES              |                                                                                                                                                                                                                                                   |
| TWO SMALL TIN PAILS  | One for the scrapings from the plates, etc. (which should be, after each meal, immediately emptied into the garbage barrel), the other to carry ice for the ice pitcher and glasses.                                                              |
| ICE-PICK             |                                                                                                                                                                                                                                                   |
| BREAD BOARD          |                                                                                                                                                                                                                                                   |
| BREAD KNIFE          |                                                                                                                                                                                                                                                   |
| BUTTER PADS          |                                                                                                                                                                                                                                                   |
| CORK SCREW           |                                                                                                                                                                                                                                                   |
| CAN OPENER           |                                                                                                                                                                                                                                                   |

LEMON SQUEEZER  
NUT CRACKER  
TORCH  
DUST-PAN  
WHISK BROOM  
CARPET SWEEPER  
DUSTERS  
NAPKINS  
DOYLIES  
TABLE-CLOTHS  
TWO COTTON FLANNEL TABLE COVERS

The waitress should have a list of the foregoing articles, as well as of the china, glass and silver in her care, and see to it that every thing is in order and in the place where it belongs. After each meal, before going to her own meal, she should clear the table carefully, placing the glass all together, the silver by itself ready to wash, the china, also, by itself, after scraping each piece clean. Scrape the crumbs from the table. If the tablecloth is to be used again, fold in exactly the same creases, so it will look fresh when next used (should there be a spot on it, place a bowl under the spot and pour boiling water from the kettle over it, rub the stain out without disturbing the rest of the cloth, and iron it, drying it at the same time with a hot iron.) If the napkins are to be used again they also should be folded in the same creases and put away in the order in which they are taken from the table (starting, say, from the left side of the Lady's chair at the end of the table), so she will know where each belongs, and every one will have his own napkin when next used. With care, three or four table cloths will last a week, and it is a good plan to give clean napkins

every night at dinner, using them the next day at breakfast and lunch. Always give guests clean napkins at every meal. After the cloth is removed brush up the crumbs around the table, place the chairs around the table (straight and at equal distance from each other) and put on the colored table cover. In order that the fruit may not spoil, it is well for the waitress to make a point of putting it in a cool place when she goes to her meal and at the same time she should take her pail of plate scrapings, as this should never be allowed to stand a moment longer than necessary. The pail should be washed out and brought up to the pantry and put in its place when the waitress comes from her meal to wash the dishes, which should be done in the following order :

- |                        |                                                                                                                                                                                                                                                        |
|------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| WASH THE SILVER        | In hot soap-suds ; have clear hot water ready in rinsing pan, and rinse each piece ; dry quickly and put it away. Have a day for special polishing.                                                                                                    |
| WASH THE GLASS         | In the same way, and polish with dry towel.                                                                                                                                                                                                            |
| WASH THE CHINA         | The plates, cups, saucers, &c., that are not greasy, first, and while they are draining wash the greasy pieces in very hot water, with soap. and rinse well each piece. Dry first the piece washed first ; the towel will not then get wet so quickly. |
| CLEAN the STEEL KNIVES | With sapolio, and never put the handles in water, but wipe clean with damp dish rag and dry quickly.                                                                                                                                                   |

HANG UP THE GLASS AND  
DISH TOWELS TO DRY.

A folding hand towel rack is good for  
the purpose.

WASH ALL THE GREASE  
FROM THE DISH-RAG,  
AND HANG IT UP TO  
DRY.

CLEAN THE SINK CARE-  
FULLY.

Never allow any bits of food, seeds,  
etc., to go into the pipe. Wipe the  
sink dry, with the cloth provided  
for the purpose.

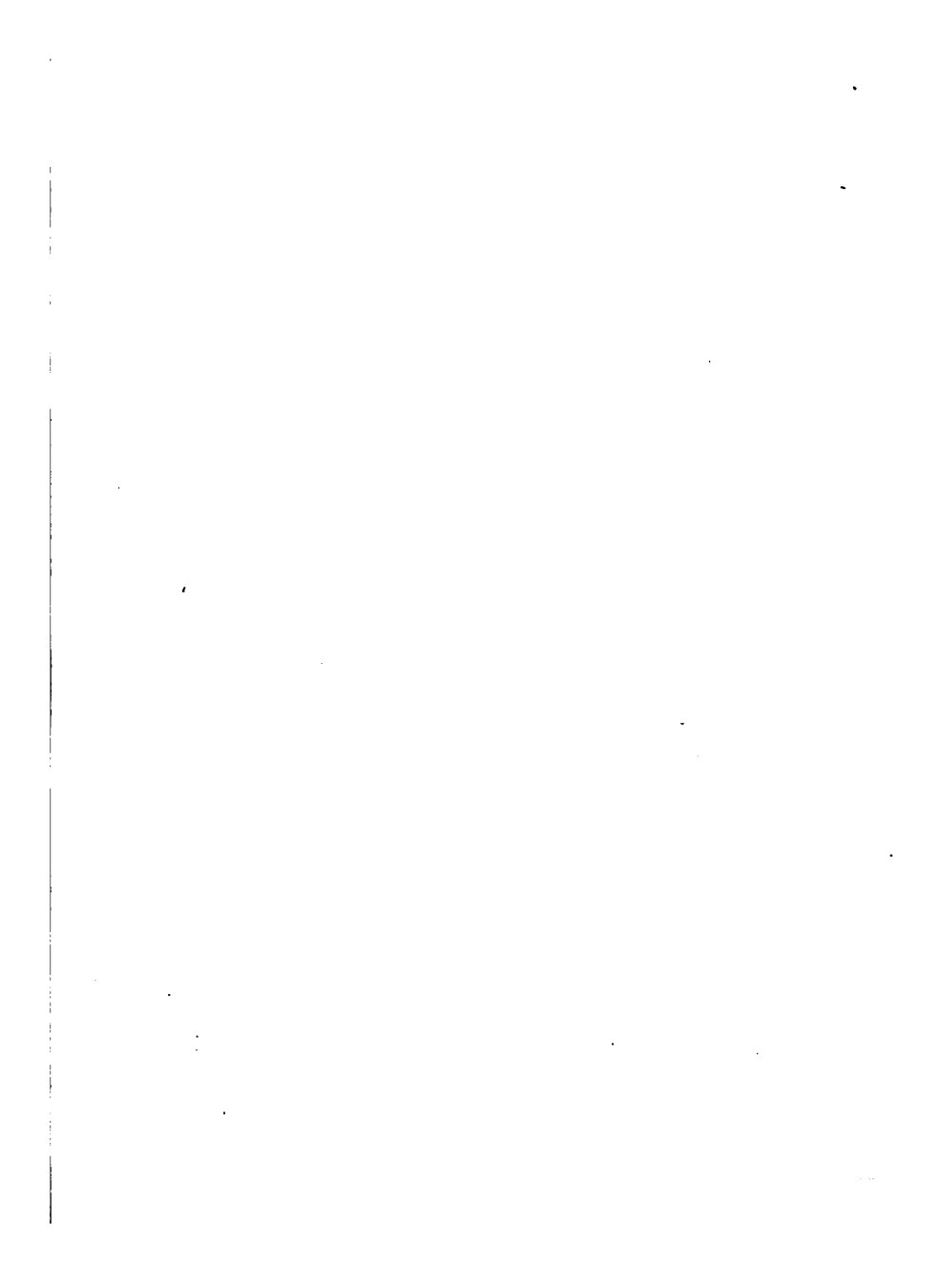
FILL THE SALT-CELLARS  
FILL THE SUGAR BOWL  
FILL THE POWDERED  
SUGAR BOWL  
MIX THE MUSTARD  
PREPARE HORSERADISH  
MAKE BUTTER BALLS  
SALT THE ALMONDS  
CRACK NUTS  
ETC., ETC.

Have any, or all of the above things  
ready when they are to be re-  
quired at the next meal.

"One by one thy duties meet thee,  
Let thy whole strength go out to each,  
Let no future dreams elate thee,  
Learn thou, first, what these can teach.  
Every hour that fleets so slowly,  
Has its task to do or bear ;  
Luminous the crown and holy,  
If we set each gem with care."







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